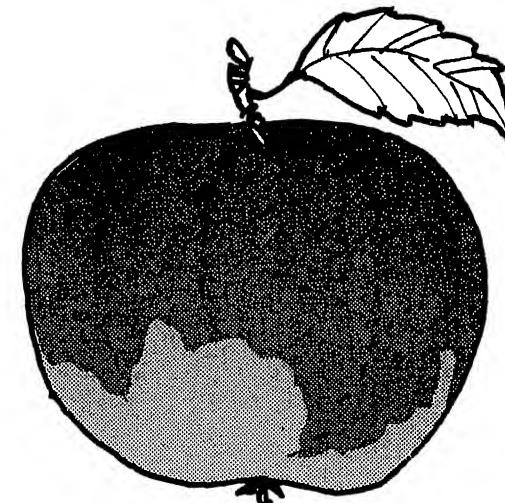


**HENRY MORTON**  
*Old Fashioned Apple Trees*  
 Route 1, Box 203, Ph. 615/436-4340  
 Gatlinburg, TN 37738

*note inside*

# Old Fashioned APPLE TREES



Myers Royal Limbertwig

Henry Morton  
 Route 1, Box 203  
 Gatlinburg, Tennessee 37738  
 Phone: (615) 436-4340

FALL 1986 - SPRING 1987

Specializing in the  
*Old Appalachian Mountain Varieties*

CLOSED ON SUNDAYS

Dear Harold,

I am sending a few extra catalogs, perhaps some one might like to have a copy.

I am glad you are a Christian and Deacon, you seemed like a good man when I talked to you over the phone.

Most all the Limbertwigs listed on my custom grafting list in my 1985-86 catalog (last season) are available in the Semi-Dwarf sizes, but I could only list 1 or 2 trees of each variety out, because some of those varieties, I have only a very few trees which I am trying to produce enough scionwood of them to place them on sale later.

Most all Limbertwigs which I have seen bloom, bloom about the time of Winesaps, this means they are not late bloomers. Romeo, MTN. Boomer, and a French Variety - Court - Penda - Platt are late bloomers.

#### Historical Note: Old Fashioned Apples and East Tennessee

In 1928 when the mountain people began to move to new locations to give way for the Smoky Mountains National Park, the Gatlinburg area at that time had well over 600 acres of commercial apple orchards. According to many people's estimation. A few large and many small orchards existed in all the mountain area here in Sevier County. Only a few trees still exist in the Park, most of these fine old varieties are found just outside the Park.

We have found several of these old varieties and have obtained enough Scionwood to offer some of these very choice varieties for sale.

If all goes well, we will be offering some more of these varieties for sale next year.

#### Limbertwig Apples

Limbertwigs are our specialty in these older varieties. We have found 15 varieties of Limbertwigs here in the Smoky Mountains. Our Friends: Mr. R.J. Howard of Morristown, Tennessee, has been helping us search for Limbertwigs. Mr. Howard has spent a lot of time for the past three years searching for these Limbertwig varieties, and other old varieties. He has had good success in his search and has found about 40 varieties of Limbertwigs, some of which originated in the Cumberland Mountains here in Tennessee. Bonnie Weaver of Laager, Tennessee has supplied us with some very choice and unusual varieties of Limbertwigs. Herbert Myers of Townsend, Tennessee has supplied us with Scionwood of the Myers Royal Limbertwig, a very large and excellent variety. We have eaten apples from the trees of most of these varieties, and they are guaranteed to be true to name Limbertwig varieties.

We believe this is the largest collection of Limbertwig varieties available for sale anywhere. However, due to the drought here in early Spring, we will not be able to offer as many of these varieties for sale as we had hoped to offer this season. Many of our trees are still too small to bear enough Scionwood for us to offer some varieties for sale. We just don't have enough Scionwood yet to meet our own need for our small nursery. As soon as these varieties produce sufficient Scionwood, we will offer them for sale.

I am not sure of the origin of Limbertwigs, some say the mountain people developed some of them. Most all Limbertwigs have long slender, weeping, drooping branches similar to that of a weeping willow, but near so much weeping as a willow. This is perhaps how they got their name. However, not all Limbertwig varieties have weeping branches. Limbertwig varieties vary in size, shape, color, quality and tree habit, but they all have one distinguishing characteristic, and that is their distinct Limbertwig flavor. No other apple that I have ever tasted has this particular flavor of Limbertwig. Once a person has tasted a black or red Royal Limbertwig Apple, one can then be able to determine if a variety is a Limbertwig.

There seems to be more varieties of Limbertwigs growing in Tennessee than in other localities, but I believe they are grown in all or most all of the Southeastern states. They have been grown commercially in the Smoky and

Cumberland Mountains. Some are still being grown in Western North Carolina though Limbertwigs have remained popular in this area, the National Park acquired most of the land where the larger orchards were planted here. This caused a decline in apple growing here in this region. A few new orchards are being set here, but hardly any of these growers know about Limbertwigs.

We recommend that our customers try some of these Limbertwig varieties for the home orchard and commercial grower. We believe you will be pleased with them.

### Other Varieties

Since we live in the Southern Appalachian Mountains, we graft and grow a wide variety of apples which were grown locally here, and some of which originated here. However, all our varieties are not Appalachian Mountain varieties. We offer many other excellent varieties which are grown in many different localities in the United States. We offer several warm climate varieties which will grow and produce fruit in the deep south. We also offer a few European, and ancient English varieties which are said to be of excellent quality. Our catalog will state on which rootstock each variety is grafted to and price of each variety. Abbreviations for rootstock are as follows: Full Size Standard, FS Dwarf, EMLA 26 Semi Dwarf, EMLA M7 Semi Dwarf, EMLA 106 Semi Dwarf, EMLA M 111 Natural Semi Dwarf, Antanovka.

### Availability of Apple Varieties

Fall 1986 - Spring 1987

#### Description of Apples

**Anna** - Green with red blush, good for eating fresh and pies. A warm climate variety for the deep south. Large 4-5 ft. trees on FS. \$6.00 each.

**Arkansas Black** - A very beautiful apple with waxy skin, deep dark red to purplish and black, medium size, juicy, very aromatic, crisp and firm, yellow fleshed. Excellent for fresh eating, keeps all winter. Our trees of this fine variety are grafted to full size standard, and priced at \$6.00 each.

**Ashmead's Kernel** - A russet type with sugary yellow flesh aromatic, golden with brown in color, ripens in October, and is of excellent quality, and a good keeper. Grafted to EMLA-M-7, 4-5 ft. \$6.00 each.

**Ben Davis** - A deep red and some green with red stripes, good for fresh eating, sweetens and is better with age. It is also used for cooking and apple butter. This apple was very popular in the 125 acre Cherokee Orchard here at Gatlinburg. Grafted to full size. Due to the drought our trees of this variety are very small this year. 2-3 ft. whips. \$3.50 each.

**Black Limbertwig** - A deep red to black, medium to large in size. Round and sometimes a bit conical in shape. Very spicy and aromatic, could be classified as a spice apple, very juicy rich flavor, a bit tart, excellent for cider, fresh eating, very good tasting, yellow fleshed - long keeper - ripens late September-early October. Very small whips on FS. 2-3 ft. \$3.50 each.

**Bramley's Seedling** - Large, greenish yellow with red stripes. A good cooking apple. An old English variety and favorite of many - EMLA-106. 4-5 ft. \$6.00 each.

**Baldwin** - This is a good keeping variety, is also good for cider and fresh eating. Very small whips on FS. \$3.50 each.

**Black Apple** - We don't really know the name of this apple. Herbert Myers describes it as large, firm, juicy, deep red to black color. The description seems to fit some of the old Winesap varieties. Small whips - 2-3 ft. FS. \$3.50 each.

**Black Twig** - There are 3 or 4 varieties of Black Twig which grow here in the Smoky Mountains. One of the strains is red instead of black, and this is the red variety which we offer. This variety is a good keeper, juicy, good for cider, apple butter, yellow flesh. Small whips on FS. 2-3 ft. \$3.50 each.

**Blairmont** - Dark red with yellow. Early ripening variety. A new variety which will do well in the south. Large well branched trees on FS. 4-5 ft. \$6.00 each.

**Brogan** - A large firm juicy apple with unusual flavor. Favors the old varieties of Red Delicious in color and shape. One of the best for fresh eating. This apple originated in the back yard of D'Von Brogan - Knox County - East Tennessee. The seed came from an apple from his father's old orchard in Virginia. We believe this apple will become one of the leading varieties in our collection. The Brogan has the juicy, rich flavor and taste of Black Twig and the old Red Delicious variety. Recommended to any variety collector or home orchard or commercial grower. Small whips on FS. \$3.50 each.

**Brushy Mountain Limbertwig** - Round in shape, not conical, but not flat. Dull red with lemon yellow color, very juicy, very aromatic, firm. Keeps until June, may possibly keep 12 months in storage. Excellent for cider, fresh eating, cooking. A good variety for the home or commercial grower. Still grown commercially in the Brushy Mountains of Alexandria County, North Carolina. Small whips on FS. 2-3 ft. \$3.50 each.

**Caney Fork Limbertwig** - Rediscovered by R.J. Howard in the Caney Fork area in the Cumberland Mountains. One of the better varieties of Green Limbertwig which is good for cooking purposes and bears well. Also good for fresh eating. I remember eating this variety in my youth. 4-5 ft. on FS and EMLA-7A. \$6.00 each

**Carolina Limbertwig** - Medium to large - round and conical in shape. Red with white pips - Some will have red stripes. Very good for fresh eating with its rich juicy aromatic flavor. Firm and crisp, yellow flesh - tremendous heavy cropper. One of the best of the Limbertwig varieties. A semi-weeping type. Only a few trees of this variety on FS. Ripens October. Small 2-3 ft. whips \$3.50 each.

**Chandler** - A red and green with red stripes, juicy, firm, with a flavor similar to some Winesap varieties. Excellent for juice and apple butter. Good for fresh eating. Tree is long lived and very vigorous grower. Our old tree here may have been bearing fruit over 100 years. We believe the old orchard was set sometime near 1876. Large trees on Antanovka. \$7.00 each

**Cheese Apple** - A large yellow apple of good eating and cooking quality. Another old favorite of many. We obtained scionwood of this variety from an antique orchard still well kept in Townsend, Tennessee. 4-5 ft on EMLA-106. \$6.00 each.

**Claygate Pearmain** - An old English winter apple. Brown russet with some crimson. Juicy, yellow fleshed with rich flavor. Good bearer and good keeper. Late Ripening. Nice 4-5 ft. Whips on EMLA-106. \$6.00 each.

**Cortland** - A very aromatic tender white fleshed apple. Red and pinkish white with red stripes, round and somewhat flat. An excellent apple for fresh eating, cooking, pies, sauce. Large Trees on Antanovka. \$7.00 each.

**Dorsett Golden** - Golden color, juicy and crisp. A warm climate variety for the south and deep south. We have nice large trees of this variety on FS 4-5 ft. \$6.00 each.

**Early Harvest** - An old favorite of the early ripening varieties. A whitish yellow, a bit tangy, excellent for fresh eating, used for pies because of its early ripening. Ripening late June, early July. Full size. \$6.00 each.

**Ein Sheimer** - Another variety that will do well in the deep south. Our trees of Ein Sheimer - 3 years old bloomed this year, but did not fruit due to frost. This is a golden delicious type. We have nice large trees. 4-5 ft. on FS. \$6.00 each.

**Fall Sheepnose** - We have a lot of requests for this old variety. A large round and long conical apple, very unusual mild flavor. This is the best dried apple I have ever tasted. The slices of dried apples of this variety are aromatic even after they are dried. For cooking, it is one of the best with very white color after cooked with good mild, rich flavor. Small whips FS. \$3.50 each.

**Flower of Kent** - This is an old English variety. Our trees of this variety have not fruited yet, and we don't have any information on this apple yet. Our trees of this variety are healthy and vigorous growers. 4-5 ft. whips on FS. \$6.00 each.

**Fugate** - Originated in the mountains of Cocke County - East Tennessee. Our friends from Cocke County who supplied us with scionwood of this variety say it originated in the Fugate community up the French Broad River. A few miles up the river from Newport, Tennessee. It is described as round and somewhat conical, red and whitish with red stripe. An early ripening variety. Good for fresh eating, cooking, pies and frying. All the people who have told us about the Fugate rate it very high. We would like to take this opportunity to thank our friends who supplied us with scionwood of the Fugate variety. Also, we would like to thank our other friends in Cocke County who have given us scionwood of many other good varieties. Small whips of Fugate 2-3 ft. on FS. \$3.50 each.

**Fox Apple** - Yellow, whitish, tart unusual flavor. Used for cooking, apple butter. An excellent variety for cider. 4-5 ft. trees on EMLA-106. \$6.00 each.

**Golden Delicious** - Golden delicious really needs no description since it is so popular, but we have different varieties of Golden Delicious. We have a russet type which will turn to a deep golden yellow with pink blush. This variety is crisp, juicy and very rich flavored. A long keeper, ripening early October. This is the best variety of Golden Delicious I have ever tasted. Small whips 2-3 ft. on FS. \$3.50 each. We have another russet type of good quality. 4-5 ft. on EMLA-106. Also we have some large trees of Golden Delicious which also is a good quality type of Golden. 4-5 ft. on FS. \$6.00 each.

**Granny Smith** - A very popular apple, brings very high prices, green with pale yellow when fully ripe. Some will have a pale red blush. White juicy flesh,

makes beautiful and good flavored jelly. Many like it for fresh eating because it is crisp, tart and very juicy. This variety also will bear good fruit in the deep South - large tree 4-5 ft. on M-106. \$7.00 each. Small whips 2-3 ft. on FS. \$3.50 each. 4-5 ft. on FS \$6.00 each.

**Gravenstien** - A mid season apple used for fresh eating, pies and sauce. This old variety is popular in the Northern states, but is widely grown in other localities also. Large trees 4-5 ft. on Antanovka. \$7.00 each.

**Golden Pippin** - We are glad to have this fine old variety available again this year. We know of two types of Golden Pippin. The type that we offer is greenish turning to a golden yellow with pips. Round and slightly conical. Tapers only slightly and is sort of wide at the blossom end. Very aromatic rich juicy flavor, firm crisp. Very good for fresh eating, apple butter, very good for cider. Small whips 2-3 ft. on FS. \$3.50 each.

**Golden Spice Apple** - This variety is recommended as a good spice apple type. I have tasted and eaten some very spicy apples here in the mountains, but I don't know if they would be the same types which we have for sale. Spicy apples are very aromatic and spicy. We recommend that our customers try some of the types of spice apples we offer. Small whips on FS 2-3 ft. \$3.50 each.

**Green Pippin** - An old favorite here in the mountains. A large round apple with yellow flesh with aroma, when fully ripe. Green with pips, pale yellow blush. Cooking, apple butter, baking, fresh eating - all purpose. Large trees 4-5 ft. on Antanovka. \$7.00 each.

**Grimes Golden** - A round medium size apple, yellow to deep golden color. Used for fresh eating, apple butter, all purpose, juicy, aromatic, good keeper. Large trees 4-5 ft. on FS. \$6.00 each.

**Grissom** - An old local Tennessee apple grown in the Cumberland Mountains. R.J. Howard sent us Scions of this variety and rated it very high - 4-5 ft. EMLA-M7. \$6.00 each.

**Horse Apple** - Yellow - another old local Tennessee apple, tart, some like this apple for eating fresh, used for cooking, processing, a well known and popular apple in the south - will bear good fruit in the deep South. 4-5 ft. M-7 \$6.00 each 2-3 ft. FS. \$3.50 each.

**Jonathan** - A very popular and seems to be known almost everywhere. A small to medium apple, spicy, aromatic, tender with yellowish flesh, red to deep dark red in color. Excellent for eating fresh, apple butter, all purpose. Jonathan has been tested in the warm climate of North Florida and fruits and bears good fruit there. Large trees 4-5 ft. on FS. \$6.00 each.

**Jonyates** - This old variety has the tart taste and aroma of Winter Jon, it also has the rich aroma of yates. Has the shape of yates or similar. Color is dull red, splashed with green with red stripes. Tender white flesh with red and pink streaks. Good keeper, good for fresh eating, cider, cooking, apple butter. Large trees 4-5 ft. on Antanovka. \$7.00 each.

**Kentucky Limbertwig** - This apple originated in the Cumberland Mountains by the Old Kentucky Road. A pink apple with a red stripe, round, somewhat conical, good flavor, good for fresh eating. This apple has the Limbertwig flavor and shape. Ripens late, is also a good variety for cooking. Nice trees on EMLA-26. 4-5 ft. \$6.00 each.

**Kinnards Choice** - A firm, juicy apple, of good quality, for eating fresh, cooking and cider. Good keeper. 4-5 ft. trees on FS. \$6.00 each.

**Lady Apple** - These small aromatic apples will keep all winter and still have a good taste. They are excellent for fresh eating, cider, cooking and also used for decorating. Small whips 2-3 ft. on FS. \$3.50 each.

**Limbertwig** - This is called the Old Fashioned Limbertwig. It is probably the oldest of the Limbertwig varieties, medium size, dull red color, aromatic, juicy, very firm, good keeper, used for fresh eating, cider, cooking. Ripens October - large trees 4-5 ft. \$6.00 each. Small whips 2-3 ft. on FS. \$3.50 each.

**Limbertwig Victoria** - (Sweet Limbertwig) - A very beautiful apple with purplish color with white dots. Very firm and juicy, one of the best for fresh eating, round in shape, yellowish flesh, excellent color for commercial market, ripens late and keeps all winter. Small whips 2-3 ft. on FS. \$3.50 each.

**Lodi** - An early ripening variety, a large yellow apple used for fresh eating, pies, sauce, cooking. A commercial apple for the early market. Large trees 4-5 ft. on FS. \$6.00 each.

**Magnum Bonum** - This variety originated in Davidson County, North Carolina. Crimson red and yellow - some with green splashes if tree doesn't have enough sufficient sunshine. Very spicy aromatic flavor, juicy and firm. Ever since eating one of these apples which came from Mt. Airy, North Carolina, I have since rated it as one of the best fresh eating. Widely used as a dessert apple. Small whips 2-3 ft. on FS. \$3.50 each.

**Maiden Blush** - Yellow with bright red blush, round somewhat flat, has tender white flesh. Used for fresh eating and drying. Ripens August. 4-5 ft. trees on FS. \$6.00 each.

**Mammoth Black Twig** - A large apple, round and some are slightly conical, deep dark red to black with green splashes, yellowish on one side with red stripes, yellow flesh, exceptionally good rich taste, juicy, aromatic, excellent quality, good keeper, good for eating fresh, cider, apple butter - all purpose. Commercial seller, and will fruit in North Florida. Recommended - small whips 2-3 ft. on FS \$3.50 or large 4-5 ft. trees on FS. \$6.00 each.

**McIntosh** - A large roundish apple. Red color - very tender white flesh, good for fresh eating and cooking. A commercial variety widely grown in the United States. Will fruit in North Florida. Large trees 4-5 ft. on FS. \$6.00 each.

**Moyer's Spice Apple** - This year I noticed that one of our trees of Moyer's Spice, a full size standard, 3 years old has 2 apples on it. I am waiting to see what they will taste like when they ripen. We recommend that our customers try some of our spice apples. Spice apples are extremely rare varieties. Small whips 2-3 ft. on FS. \$3.50 each.

**Mutsu** - Is a cross of yellow delicious and Japanese variety Indo - Large round in shape. Yellow and of good quality. This variety seems to gain popularity each year. A widely grown commercial variety - small whips 2-3 ft. also \$3.50 each - large trees 4-5 ft. on FS. \$6.00 each.

**Myer's Royal Limbertwig** - Very large, firm, juicy and aromatic, of excellent

quality. Rated very high for fresh eating, cider, cooking, an all purpose variety. This is a very beautiful apple - a deep dark red to almost black if tree has sufficient sunshine, a crimson red with some yellow if tree is shaded. A sure seller for the commercial market. Strong sturdy vigorous growing trees. A semi-weeping type, and easy to manage. Keeps all winter - ripens late September - early October. First known to be grown in this area in the Smoky Mountains of Blount County, East Tennessee by George Powell in the Chestnut Flats Orchard in Cades Cove. Herbert Myers brought trees of this variety with him to Townsend Tennessee. When they moved out of Cades Cove to give way for the Park. This apple has become one of our leading varieties, we have trees available this year nice 4-5 ft. whips EMLA-106 - \$6.00 each. 3-4 ft. whips EMLA-26 - \$5.00 each. 2-3 and 3-4 ft. whips on FS. \$3.50 each.

**Northwest Greening** - A roundish apple, medium to large greenish to pale yellow blush - juicy, good for fresh eating, good keeper - popular for cooking - processing. Still grown commercially in Western North Carolina. large nice trees 4-5 ft. Antanovka. \$7.00 each.

**Park's Pippin** - A large greenish apple, tart, and good for apple butter, jelly, juice. A vigorous tree, grows fast. Large trees on Antanovka - 4-5 ft. \$7.00 each.

**Pink Pearl** - Has aromatic pink flesh of good eating quality, greenish and crimson. Pink Pearl is becoming very popular, is good for pies, sauce, ripens September. We had two trees 2 years old last year on full size standard which bore several apples. Blooms of Pink Pearl are very deep pink to red and are very beautiful and outstanding on small trees 4-5 ft whips \$6.00 each. EMLA-M7 2-3 ft. whips on FS. \$3.50 each.

**Red Apple** - An unknown variety of Red Apple found in an Antique Orchard at Townsend, Tennessee. Ripens fairly early, good for fresh eating, cooking pies. Herbert Myer's recommended this variety to me. Small whips 2-3 ft. on FS. \$3.50 each.

**Red Delicious** - This variety needs no description. There are many different strains of Red Delicious. We have some nice large trees of Red Delicious 4-5 ft. on FS. A good commercial variety. \$6.00 each.

**Red June** - A round and conical red apple of good flavor - some what spicy and aromatic. Excellent for eating fresh, frying and pies. This old antique apple is very common here in the mountains, and elsewhere in the South. Large trees 4-5 ft. on FS \$6.00 each. Small whips 2-3 ft. on FS. 3.50 each.

**Red Limbertwig** - An old variety and very well known here in the Smoky Mountains as a commercial apple. Deep red with red stripes, round and conical in shape. Very good for fresh eating, cider, apple butter, jelly. Keeps all winter. Small whips 2-3 ft. on FS. \$3.50 each.

**Red Royal Limbertwig** - An excellent variety of Limbertwig. This is not a type of Red Limbertwig, but a type of Royal Limbertwig. This apple is large, round and some will be a bit conical, red with greenish yellow with stripe, and white dots, but if tree has sufficient sunshine and proper care the color will be red all over with white pips or dots. Very aromatic, firm and crisp, very rich unusual pleasing taste. One of the best for fresh eating, apple butter, cider - all purpose. Keeps all winter. When one eats a Red Royal Limbertwig although they are

large, one apple is usually not enough. The rich spicy aromatic flavor usually causes one to want another of these fine apples. Apple butter made from this variety and many other Limbertwigs will be aromatic when taken from the container at the table. We found a Red Royal Limbertwig here in the Mountains which had been abandoned a few years, but was still producing good crops of fruit, practically no worms were found in the apples. We recommend this variety to the home and commercial grower. Tree is strong, sturdy and a vigorous grower and easy to manage. 4-5 ft. whips on EMLA-106 - \$6.00 each. Small 2-3 ft. -3-4 ft. whips on FS. \$3.50 each. Ripens late September early October.

**Red Rome** - Large to very large. Round in shape with a deep red color. A real beauty for the commercial market. Good for fresh eating, drying. A highly recommended apple for baking. Keeps a long time. Large trees 4-5 ft. on FS. \$6.00 each.

**Red Stayman Winesap** - The rich juicy flavor as this apple causes it to remain very popular. This beautiful, tart red crisp apple is one of the best for fresh eating. It's very distinct winesap taste and pleasing aroma, cause it to be a popular commercial variety. Round in shape yellow flesh. Keeps long time in storage. Nice trees - 4-5 ft. on FS - \$6.00 each. 4-5 ft. on M-106 - \$7.00 each.

**Red Winesap** - This is an old winesap variety similar to Red Stayman in shape and color - but is not as large and is more tart than Red Stayman - very firm and crisp - very juicy rich flavor - excellent for cider, apple butter, eating fresh, long storage life. Good for jelly, cooking. Small whips 2-3 ft. on FS. \$3.50 each.

**Royal Limbertwig** - This is the old variety of Royal Limbertwig, large to very large, pale red on side exposed to sun, with some green with dots and red stripe. Very juicy, very aromatic, very good, firm, yellow flesh, keep all winter. A good variety for the home and commercial. Ripens late September early October. 4-5 ft. whips on FS - \$6.00 each.

**Smokehouse** - Widely grown as a good summer apple for fresh eating, cooking, sauce and pies. Somewhat large and nicely shaped and red stripes. 4-5 ft. Nice trees on EMLA-M-III. \$6.00 each.

**Smoky Mountain Red Limbertwig - (Red Ramsey Strain)** - Medium to large shape is similar to some Winesaps, beautiful red color, yellow flesh, very juicy, very aromatic, and excellent all purpose variety. Excellent for cider and apple butter. Keeps all winter, recommended highly for the home or commercial grower. A very weeping type of Limbertwig. 4-5 ft. trees EMLA-106. \$6.00 each.

**Sops of Wine** - An old Ancient English variety. Round and somewhat conical, very aromatic winesap flavor, good for fresh eating and cooking. Mid-season EMLA-106-M7 Spice of old Virginia. Our trees have not fruited yet of this variety. This is a recommended spice apple. The tree is a vigorous fast grower. We have some nice trees of this variety on EMLA-7 \$6.00 each. Small 2-3 ft. whips on FS. \$3.50 each.

**Striped Rambo** - A large all purpose summer apple. Excellent for fresh eating, cooking, drying. Small 2-3 ft. whips on FS. \$3.50 each.

**Swiss Limbertwig** - A very beautiful apple of most unusual color of purplish maroon with dots, medium in size, very good apple for fresh eating. A real beauty for the commercial grower. This apple is named Swiss Limbertwig because it was grown by early Swiss Settlers in the Cumberland Mountains. Small whips 2-3 ft. on FS. \$3.50 each.

**Summer Pearmain** - An Old American apple, still very popular with many people. Green with dull red, good rich flavor. Large trees 4-5 ft. on Antanovka. **Summer Rose** - We don't have any information on this apple - Some say its a popular seller - 4-5 ft. trees on EMLA-M-III. \$6.00 each.

**Summer Pippin** - Green with white pips, turning to pale yellow when fully ripe. A large apple, a favorite for cooking, and pies, ripens mid July. A heavy cropper. Somewhat tart. Trees are vigorous, wide spreading, sturdy. 4-5 ft. nice trees - MM-III. \$6.00 each.

**Shockley** - Shockley was widely grown here in the Smoky Mountains, but the only Shockley's I have ever eaten came out of North Georgia. They were a good very juicy and aromatic apple. A favorite for fresh eating, and a good keeping apple. We have only a very few trees of this variety. 2-3 ft. whips on FS. \$3.50 each.

**Tyson Limbertwig** - A black with red stripe, splashed with green, round, somewhat long and conical. Very distinct, but unusual Limbertwig flavor, about 3 or 4 weeks of cool or cold nights after picking brings this variety to an excellent taste. Ripens late. Good keeper. We found this variety here in the Smokies in an Antique Limbertwig orchard. Small whips 2-3 ft. on FS. \$3.50 each.

**White Pippin** - Another favorite of the old varieties. Good for fresh eating when fully ripe. Some recommend it very highly. 4-5 ft. trees EMLA-106. \$6.00 each.

**Winter Jon (yellow)** - A large type of Winter Jon - ripening in September. Also called Improved Winter Jon. Excellent for apple butter, jelly, cider. Good for fresh eating when fully ripe. Large trees 4-5 ft on Antanovka. \$7.00 each.

**Winter Jon (old variety)** - The very aromatic variety, tart, juicy, firm, very rich flavored. Sprightly tart apple, good for fresh eating when fully ripe. Greenish yellow with pale pink blush. Keeps long time in storage. Excellent for cider. Long life hardy trees. 4-5 ft. large nice trees well branched - on Antanovka. \$7.00 each.

**Wolf River** - Very large variety. Crimson Red with green and yellow - more yellow when fully ripe. Used for cooking, drying, apple butter, but this variety is one of the very best for baking. Large trees on Antanovka - MM-III. 6.00 each.

**Yates** - An old Southern variety, originated in Georgia, will do well in warm climates, a small round apple of very good eating and cooking quality, keeps all winter, very aromatic. Very heavy cropper here, although this apple is small it is a popular commercial variety, and a good seller at the Roadside Stand. Nice large trees 4-5 ft. on FS. \$6.00 each.

**Yellow Bellflower** - A large apple greenish and yellow in color - fresh eating, cooking, drying, ripens October. Good keeper, very fast growing vigorous trees. Large trees on Antanovka. \$7.00 each.

**Yellow Sheepnose** - A very unusual aromatic flavor, good for fresh eating and frying. This was one of the favorite eating varieties of children here in the Mountains. We have only a limited supply of small 2-3 ft whips on FS. \$3.50 each.

**Yellow Transparent** - An old favorite because it ripens early, greenish yellow, good for fresh eating, a popular variety for pies. One of the first varieties to ripen here. Large nice trees - 4-5 ft. on FS. \$6.00 each.

**York Imperial** - The old fashioned lop-sided apple - with red and yellow with red stripes. Very firm and juicy, aromatic, of excellent quality, rated as tops by many, one of the best for fresh eating, all purpose, keeps flavor long time in storage. Keeps all winter. A widely grown commerical variety in Virginia. Very nice large trees 4-5 ft. on FS. \$6.00 each.

We have the following varieties in limited supply. These are nice large trees well branched on Antanovka and M-III. These large trees go for \$7.00 each.

Bearl - Antanovka

Benham - Antanovka

Flat Apple - Antanovka

Lowell - Antanovka

Lyman's Large Summer - M-III

McLemore - Antanovka

Park's White - Antanovka

Summer Pearmain - Antanovka

We are letting our small 2-3 ft. trees on FS go at a lower price than we did last year. This is due to a drought here in early spring. We have had sufficient rainfall now and have also done some irrigating. The trees are doing fine now, but we do not believe our spring grafts will reach the 4-5 ft. and 5-6 ft. whip size which many have reached the past 2 years. So we are letting the 2-3 ft. whips go at a lower price.

### Wholesale Prices On Apple Trees

Our trees are priced after the description of each variety, but we have these wholesale prices which are much more economical in larger quantities.

	Per 10	Per 20	Per 50	Per 100
4 - 5 ft.	5.75	5.50	5.00	4.50
3 - 4 ft.	4.75	4.50	4.00	3.50
2 - 3 ft.	3.50	3.25	3.00	2.75

The trees in the 2-3 ft. sizes are available in full size standard only.

**Minimum Orders on Sizes** - Due to the high cost of packaging and shipping our minimum order on trees in the 4-5 ft. and 3-4 ft. sizes is 3 trees. Our minimum order on trees in the 2-3 ft. size is 5. On orders where only 1 tree is ordered our price is 8.00 each. Any size plus 15% for UPS Postage.

We also have a variety of other fruit and nut trees which we recommend for the home orchard.

**Peach** - 3-4 ft. Red Haven, Belle of Georgia, Sunprince, Indian Red - (old fashioned Red Indian peach, June buds, 12" - 18"), Monroe. 5.75 each. Per 10 5.50 each.

**Plum** - Six weeks, Methley, Santa Rosa, Stanley, (blue Plum.) 4-5 ft. 5.75 each. Per 10 5.50 each.

**Pear** - 4-5 ft. Bartlet, Moonglow, Pineapple, Ayers. 5.75 each. Per 10 5.50 each.

**Cherry** - Sour 4-5 ft. Montmorency, Early Richmond, North Star. 5.75 each. Per 10 5.50 each.

**Cherry** - Sweet - Black Tartarian, Governorwood, Bing. 4-5 ft. 5.75 each. Per 10 5.50 each.

**Nectarine** - 4-5 ft. Carolina Red, Red Gold, Fantasia, Flavortop. 5.75 each. Per 10 5.50 each.

**Apricot** - 4-5 ft. Moorpark, Sunglow. 5.75 each. Per 10 5.50 each.

**Almond** - (Hall's Hardy) - 4-5 ft. 5.75 each. Per 10 5.50 each.

**Grapes** - Concord, Catawba, Fredonia, Niagara. 3.50 each. Per 10 2.50 each. 2 yr. No. 1

### Seedlings

We offer the following varieties of fruit and nut seedling. These seedlings will bear their original native fruit and nuts without ever being grafted, or they can be used for Rootstock. Mazzard Cherry is used as a Rootstock to graft sweet cherries, Hansen's Bush Cherry is used for a dwarfing understock for Peach, Plums, and Apricots. Ground cherry is used to Dwarf Sweet Cherries.

**Black Walnut**

American Filbert - Hazelnut

America Native Plum

Paw Paw

Washington Hawthorn

Mazzard Cherry

Hardy Pecan

White Walnut Butternut

European Filbert

American Native Persimmon

Mulberry

Common Apricot

Hansen's Bush Cherry

Chinese Chestnut

Prices on the above seedlings - 2.00 each. Per 10 1.75 each. These are 18" - 24" in size. Add 15% to all seedling orders to cover UPS shipment. Minimum order on rootstock seedlings - 5

### Rootstock

We have a wider variety of Rootstock for sale this year than we have had in the previous years. We buy this Rootstock at wholesale prices in large quantities and sell it at as reasonably retail price as we can afford. This Rootstock is number 1 quality Rootstock. We recommend this stock for the hobbyist, variety collector, home grower, or commercial grower. The M-Malling Rootstocks on EMLA are supposed to be virus free. Antanovka has a very strong heavy Rootsystem and can produce crops on poor dry soils, and is excellent for fertile soils. Borrowinka can produce crops in moist soils. Domestica full size is well known for being easy to bud and graft. All this Rootstock is graded about  $\frac{1}{4}$ " caliper ready to graft. This is the best size for grafting. We begin shipping Rootstock in February. We can ship late shipments of Rootstock until May for summer budding.

### Prices on Rootstock

	Per 10	Per 20	Per 50	Per 100
EMLA-7	1.30 each	1.20 each	.90 each	.75 each
EMLA-106				
EMLA-III				

	Per 10	Per 20	Per 50	Per 100
Apple Antanovka	1.20 each	.90 each	.70 each	.55 each
Apple Borrowinka				
Apple Domestica				
Betulifolia - Pear	1.20	.90	.70	.55
Mandshurica -				
(Japanese Plum)	1.20	.90	.70	.55
Mahaleb Cherry	1.20	.90	.70	.55
Nemagard Peach	1.50	1.30	1.10	.95
Pyrus Calleryana Pear	1.20	.90	.70	.55
Brompton Plum	1.20	1.10	.90	.75
Dwarf Ground Cherry	2.00	1.90	1.80	1.70
Common Quince	1.20	.90	.70	.55

Add 15% too all Rootstock orders to cover UPS shipment.

### Flowering Trees

#### Fruiting Crab Apples

Dolgo - 4-5 ft. \$6.00 - per 10 \$5.75 each

Hyslop - 4-5 ft. \$6.00 - per 10 5.75 each

Transcendent - 4-5 ft. \$6.00 - per 10 \$5.75 each

Red Flowering Dogwood - 3-4 ft. \$6.00 - per 10 \$5.75 each

Pink Flowering Dogwood - 3-4 ft. \$6.00 - per 10 5.75 each

White Flowering Dogwood - 4-5 ft. \$4.00 - per 10 3.75 each

### Packaging and Shipping

Our trees are shipped in heavy cardboard boxes. 5 ft. boxes 5' x 8" are counted as oversized boxes by UPS. This greatly increases the cost of shipping. This is the reason that our minimum order for large 4-5 ft. trees is three.

When we package an order, we wrap the Rootsystem of the trees in plastic with damp sawdust or moss. Then the plastic is tied just above the Rootsystem to hold in moisture. The roots will stay moist this way a long time. This way the trees can arrive to you in good condition.

### Replacement Orders

We ship only good quality trees in good growing condition. When the trees are planted on customers premises we cannot restore trees due to freeze, drought, over fertilization or flood. These are beyond our control. On replacements be sure to send postage. We cannot pay postage on replacements. We will not be liable for any more than the original cost of the trees.

### Reserve Orders

We will book reserve orders now for Fall and Spring shipments. To place a reserve order, just send your order and check or money order, and write on the order the date you prefer the trees to be shipped and we will reserve your order and ship the trees at preferred time. If anything should happen such as crop failure or any other reason the trees could not be shipped, then we will return the

full amount of your money back to you.

We will send a copy of your order and a receipt back to you in a few days after we receive the order. Keep the receipt, it guarantees your order to you.

### Availability of Varieties and Substitutions

We would like to suggest when you fill out your order, that you check in the appropriate place on the order blank if it is all right for us to substitute, for some varieties will sell out before the season is over. However, we will not substitute without your permission.

### Shipping Charges

Figure the cost of the trees of your order then add 15% to cover UPS shipments. On orders of 20 trees and up we will pay the postage. This discount applies to our grafted trees, it does not apply to seedlings and rootstocks.

### Shipping Dates

Our Shipments usually begin November 15, but for the last 2 years we have not shipped many trees until December 1st due to mild late fall weather. If our trees are dormant enough for shipment, we will begin shipping November 15 through April 15.

### Cultivation, Fertilization and Spraying

When your trees are set, if they are watered and properly cared for this usually results in good success. The local Agricultural Extension Agent in your county can give useful information to you concerning care, fertilization and spraying.

### Custom Grafting and Scionwood

Due to the lack of labor, we cannot any longer offer our custom grafting service. We are sorry, but we just don't have enough help to offer the custom grafting service.

Our trees in our collection are very small yet, and just aren't large enough for us to offer Scionwood for sale. We do not have enough Scionwood of any varieties to meet and supply our own need for our nursery.

NOTE - This is a Certified Nursery, all our trees have been inspected by the Tennessee Department of Agriculture. We have a wide collection from which one can choose the varieties they desire. Feel free to stop by and visit us anytime, except we are closed on Sundays.

We belong to some Horticultural Organizations which have been helpful in supplying us with information through the books they publish. We recommend to the beginners, hobbyist, and variety collectors, this worthy organization. North American Fruit Explorers NAFEX membership fees are \$6.00 for 1 year. Send to: Mary Kurle 10 South 055 Madison St. Hinsdale, IL 60521. NAFEX sends a quarterly Pamona in the mail to each member with useful information.

Add 15% UPS Shipment  
(under 20 trees)

If you ever get a chance stop by and visit some time. I just have a very small nursery, but I do have a good Variety Collection. many which are not listed on Corotom grafting list last year.

Sincerely,  
Henry Norton

P. S. King Luscious - yes, I buy King Luscious on the Western Carolina market. very large apples. juicy, good for fresh eating, drying, cooking, but will not retain firmness very long. Taste between Winesap and Rome.